

64 *The Nature of the Barley-Corn,*
ers so stupendiously ignorant, that they
have thought they acted the good Hu-
band, when they have squeezed the Hop
after they have been boiled to the last
small Beer, to get out all their goodness
as they vainly imagin'd, which is so re-
verse to good management, that in my
Opinion they had much better put some
sort of Earth into the Drink, and it would
prove more pleasant and wholesome. And
why the small Beer should be in this man-
ner (as I may justly call it) spoiled for
want of the trifling Charge of a few fresh
Hops, I am a little surprized at, since
it is the most general Liquor of Families
and therefore as great Care is due to
as any in its Brewing, to enjoy it in
pure and wholesome Order.

After the Wort is cooled and put into
the working Vat or Tub, some have
thrown fresh Hops into it, and work
them with the Yeast, at the same time
reserving a few Gallons of raw Wort to
wash the Yeast thro' a Sieve to keep back
the Hop. This is a good way when
Hops enough have not been sufficient-
ly boiled in the Wort, or to preserve it in
the Coolers where it is laid thick, other-
wise I think it needless.

When Hops have been dear, many
have used the Seeds of Wormwood, the
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